Ceramic Glass HOB

Installation and Operating Instructions

KM60520S
KM60020S

To avoid the risk of accidents or damage to the HOB,
it is essential to read these operating instructions
before it is installed or used for the first time.
And please keep this manual for later reference.

P/No. :3828W5A8382

Dear Customer

Please read these operating instructions carefully.
Above all, please observe the “safety” section on the first few pages.
Please retain these operating instructions for later reference.
Pass them on to any subsequent owners of the appliance.

The following symbols are used in the text:

⚠ **Safety information**

- **Warning:** Information concerning your personal safety.
- **Important:** Information on how to avoid damaging the appliance.

Tip **Information and practical tips**

Environmental information

1. These numbers indicate step by step how to use the appliance.
2. …
3. …

These operating instructions contain information on steps you can take yourself to rectify a possible malfunction. Refer to the section “What to do if...”.

Contents

Safety 4-7
Suitable Kitchenware 8-9
Description of the appliance 10
Cooking zones and control 10
The key features of your appliance 11
Operating Instructions 12-13
Before using for the first time 12
Operating the hob 12
Outside Cooking Zone (Dual, Oval) Selection 13
Uses, Tables and Tips 14
Chart for Setting the Cooking Zones 14
Automatic time limiter 15
Cleaning and Care..... 16-17
Installation Instructions..... 18-24
Technical data 18
Regulations, Standards, Directives 19
Safety instructions for the installer 20
Electrical connection 21
Assembly 22
Troubleshooting 25
Service.....26

Safety

⚠ The safety aspects of this appliance comply with accepted technical standards and IEC Standards. However, as the manufacturer we also believe it is our responsibility to familiarize you with the following safety instructions.

Electrical Safety

- The installation and connection of the new appliance must only be carried out by qualified personnel.
- Repairs to the appliance are only to be carried out by approved service persons. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. If your appliance needs repairing, please contact your local Service Centre.
- This connection may be achieved by having the plug accessible or by incorporation a switch in the fixed wiring in accordance with the wiring rules.

Tip Please follow these instructions, otherwise the warranty will not cover any damage that may occur.

- Flush-mounted appliances may only be operated following installation in suitable cabinets and workplaces which conform to the relevant standards. This ensures sufficient protection against electric shock as required by certification body.
- If your appliance malfunctions or fractures:
  – switch off all cooking zones, and contact Service Center.

⚠ If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. Do not re-use your hob until the glass surface has been changed.

⚠ When using Hob, never use aluminum foil, products wrapped in aluminum foil, or deep frozen food in aluminum cookware.

⚠ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Child Safety

⚠ This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

Young children should be supervised to ensure that they do not play with the appliance.

⚠ **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance.

Safety During Use

- This appliance may only be used for normal cooking and frying in the home. It is not designed for commercial or industrial purposes.
- Do not use the hob to heat the room.
- Take care when plugging in electric appliances near the hob. Connection leads must not come into contact with the hot surface.
- Overheated fats and oils catch fire quickly. You should supervise cooking when preparing foods in fat or oil.
- Switch off the cooking zones after use.
- Always keep the control panels clean and dry.
- Never place combustible items on the hob.
- You must not keep any combustible items aerosol cans in a drawer located under the hob.
- The service cables from electrical appliances must not touch the hot plates. This could cause damage to the hob and cable insulation.

Safety

Safety When Cleaning

- Always switch off the appliance before cleaning.
- For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.
- Clean the hob in accordance with the maintenance and cleaning instructions in this manual.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

How to avoid damage to the appliance

- Do not use the cooking area as a worktop or storage space.
- Please be careful the edges when moving pots and pans around.
- Do not have the cooking zones on with empty pans, or with no pots or pans on them.
- Ceramic glass is very tough, and impervious to sharp temperature changes, but is not unbreakable. It can be damaged if particularly hard or sharp objects fall on to it.
- Be very cautious if using pots made of cast iron, or other pots with rough edges or burrs. Moving these can cause scratches on glass.
- If sugar or a mixture containing sugar falls onto a hot cooking zone and melts, remove immediately, while still hot. If left to cool down, it may damage the surface when removed.

⚠ **Important:** There is a risk of burning yourself when the glass scraper is used on a hot cooking zone!

- Keep objects or materials liable to melt away from the ceramic glass surface, for example, plastic utensils, aluminium foil, or cooking wraps. If any other materials or foodstuffs have melted on the ceramic glass surface, these should also be cleaned away immediately.

Disposal of old appliances

⚠ **Warning:** Before disposing of old appliances please make them inoperable so that they cannot be the source of danger.

To do this, have a qualified person disconnect the appliance from the house circuitry.

To protect the environment, it is important that worn out appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates or public refuse disposal sites from your local Council or Environmental Health Office.

Note: Moisture coming from or appearing around Hob.

The moisture could be coming from the wood and hob when the hob is operated initially or after long time of no operation.
This is not a fault with the Hob.

Suitable Kitchenware

Pots and pans

The better the pot, the better the cooking results.

- You can recognize good pots and pans by their bases. The base should be as thick and flat as possible.

- When buying new pots and pans, pay particular attention to the diameter of the base. Maunfacturers often only state the diameter of the rim.
- Pots with aluminum, or copper bases can cause metallic discolouring on the ceramic glass surface which is very difficult or impossible to remove.
- Be very careful when using cast iron pots or pots with damaged bases which are rough and or have burrs on them. Scratches can occur if they are slid across the surface.
- When cold, pot bases are normally bowed slightly in wards (concave). They should never be bowed outwards (convex).
- If you use special pots and pans (e.g., a pressure cooker, simmering pan, wok etc.) please observe the manufacturer's instructions.

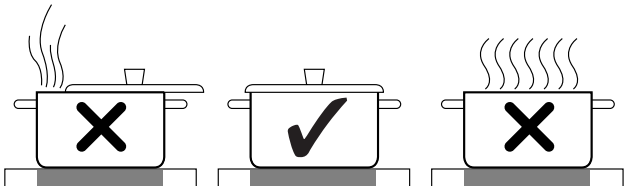
General information

- The base should always be clean and dry.
- In order to avoid ugly scratches on the ceramic glass cooking surface, do not slide pots and pans around but lift them up instead when changing positions.
- Scratches can result from grains of sand (e.g., after washing out vegetables) which are dragged with the pot across the cooking surface.
- Always use large pots for dishes with lots of liquid so that nothing can boil over.

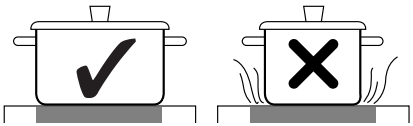
Tips on saving energy

You will save valuable energy by observing the following points:

- Always position pots and pans before you switch on the cooking zone.
- Dirty cooking zones and pot bases increase the power consumption.
- Whenever possible, always have the lid firmly placed on the pots and pans so that they are completely covered.



- Switch off the cooking zones before the end of the cooking time to use the residual heat for keeping food warm or for melting purposes.
- The base of the pot should have the same size as the cooking zone.

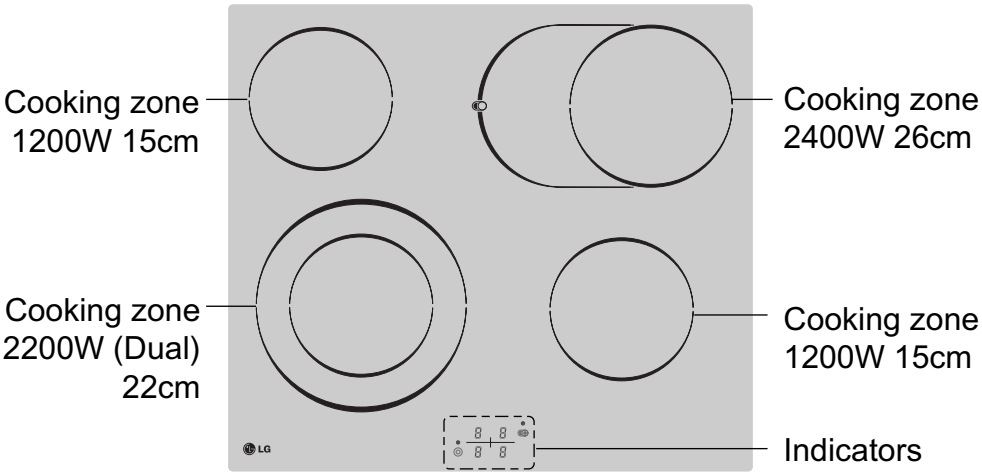


- Using a pressure cooker shortens the cooking times by up to 50%.

Description of the Appliance

Cooking zones and control

KM60520S



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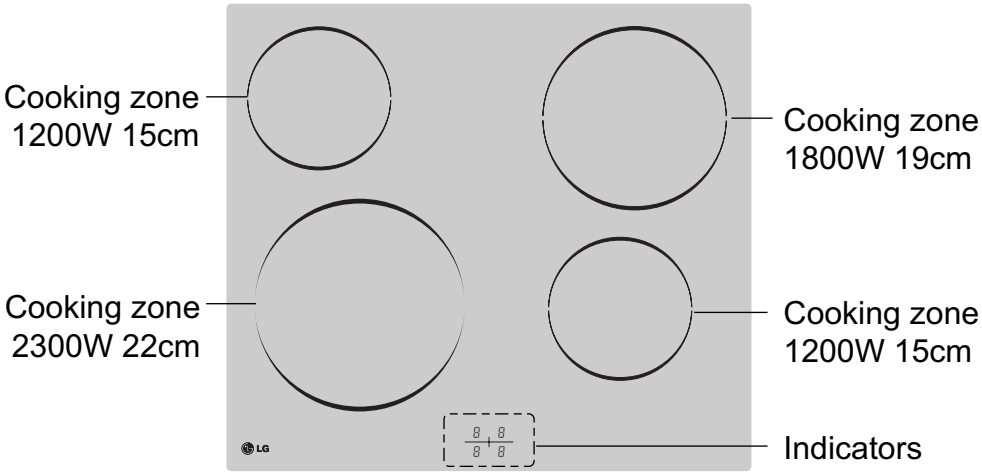
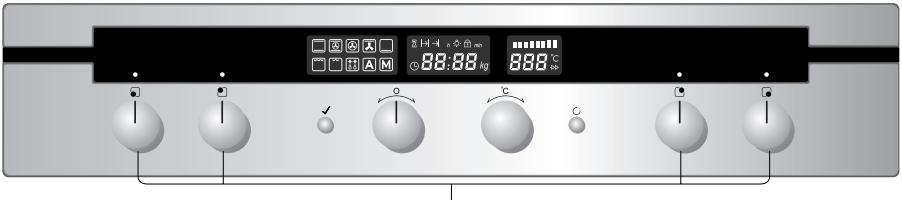


Oven Control panel

Oven model : LE641152



Heater control knob

Oven model : LE641122

Heater control knob

* Heater control knob : Set and adjust the power level.

The Key Features of Your Appliance

- **Cooking zones:** The appliance is fitted with ceramic glass.
- **Easy cleaning:** The advantage of the ceramic glass cooking surface is their accessibility for cleaning.
  The flat surface is easy to clean.
- **Indicators:** Digital indicators provide information about settings made, functions activated, as well as any residual heat of the corresponding cooking zone.
- **Residual heat indicator:** An H for residual heat is shown in the display if the cooking zone becomes so hot that there is a risk of burning. As the burner cools down further, the display changes to h . The display remains lit until the burner cooles sufficiently.

Operating Instructions

Before using for the first time

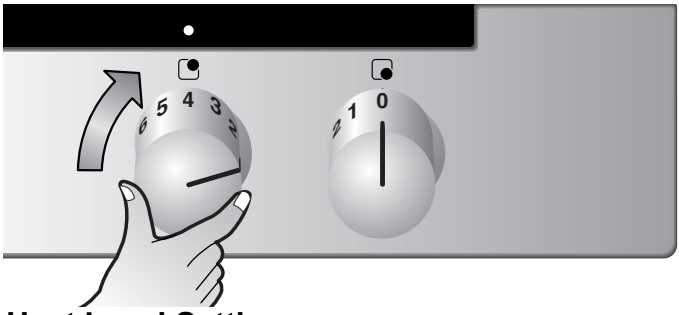
Initial Cleaning

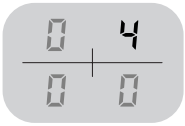
Wipe the ceramic glass surface with a damp cloth and ceramic cooktop glass cleaner.

⚠ **Important:** Do not use any caustic, abrasive cleaners! The surface could be damaged.

Operating the hob

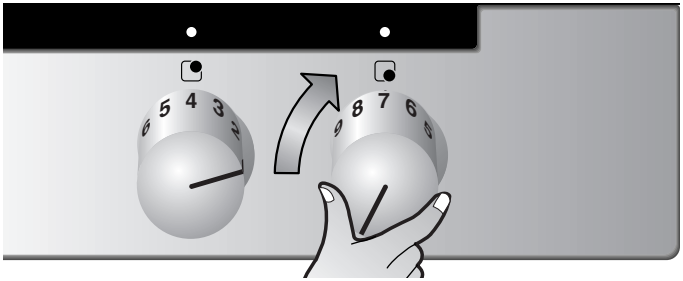
For setting and adjusting the power level (1 to 9) for cooking, dial the relative cooking zone knob in the oven control panel.

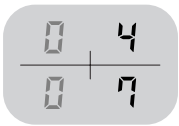




Heat Level Setting

To select the required cooking zone and set the heat level, dial the corresponding burner's knob into clockwise.





Dial the Knob into Clockwise

To increase the heat power level dial the knob into counterclockwise.

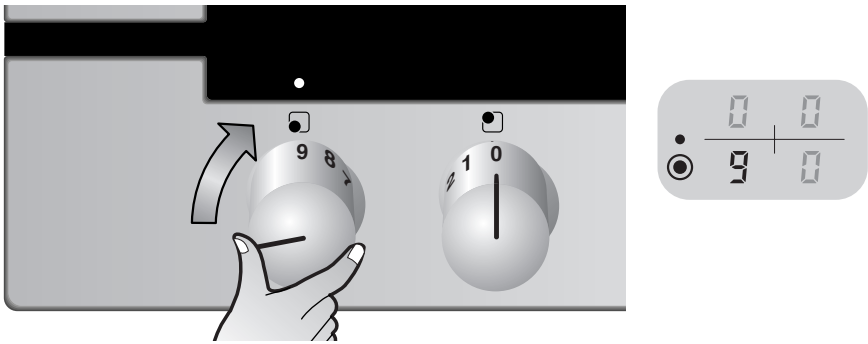
Outside Cooking Zone (Dual, Oval) Selection

By switching outside heater on or off, the effective heating surface can be matched to the size of the cookware.

To switch on outside heater, the inside heater must be switched on power level 9.

And then dial the desired Heater's Control knob more into clockwise.

The indicator of outside heater will be on.



To switch off outside heater, set the heaters power level 0 and then set inside heater desired power level one more time.

Uses, Tables and Tips

Chart for Setting the Cooking Zones

Heat setting		suitable for
9	Heating Up	Bringing liquid to a boil.
7-9	Heavy Browning Deep fat frying	Browning meat, heat oil for deep fat frying or sauteing. Maintaining fast boil for large amounts of liquids.
6-7	Baking Frying	Frying meat, schnitzel, cordon bleu, chops, pancakes, rissoles, roux, mild roasting, fried sausages, liver, eggs.
4-5	Boil	Cooking larger quantities of food, stews and soups, steaming potatoes, cooking meat stock or bouillon
3-4	Steaming	Steaming vegeables or braising meat, cooking rice pudding
2-3	Simmering	Simmering rice or milk-based dishes, steaming smaller quantities of potatoes or vegetables, heating up ready-to-serve meals.
1-2	Melting	Fluffy omelettes, egg royale, Sauce hollandaise, keeping dishes warm, melting butter, chocolate, honey gelatin
0		Off setting

Note:
The heat setting indicated in the table above is only guidelines for your reference. You need to adjust the heat settings to the pan and food conditions.

Automatic time limiter

If a element is in constant use for a long time without the setting being changed, the automatic time limiter is activated.

Then, power level is set 0 automatically.

Changing power level will reset the burner. The following table shows the automatic limiter activation times.

Heat setting	1	2	3	4	5	6	7	8	9
max	6h		5h		4h	1.5h			

Cleaning and care

Light Soiling

1. Wipe the ceramic glass surface with a damp cloth and a little cooktop cleaner.
2. Then rub dry with a clean cloth. Remnants of cleaner must not be left on the surface.
3. Thoroughly clean the entire ceramic glass cooking surface once a week with a commercially available ceramic glass or stainless steel cleaner.
4. Then wipe the ceramic glass surface using plenty of clean water and rub dry with a clean fluff-free cloth.

Stubborn Soiling

1. To remove food that has boiled over or stubborn splashes, use a glass scraper.
2. Place the glass scraper at an angle to the ceramic glass surface.
3. Remove soiling by sliding the blade across the area.

Tip You can obtain glass scrapers and ceramic glass cleaners which are suitable for glass ceramic, e.g. CERA CLEAN, cera-fix, sidol for ceran+steel, from your local Hardware Centre.

⚠ Problem Soils

1. Remove sugar, melted plastic, aluminium foil or other meltable materials with a glass scraper immediately and while still hot.

   ⚠ **Important:** There is a risk of burning yourself when the glass scraper is used on a hot cooking zone!

2. Then clean the hob normally when it has cooled down.

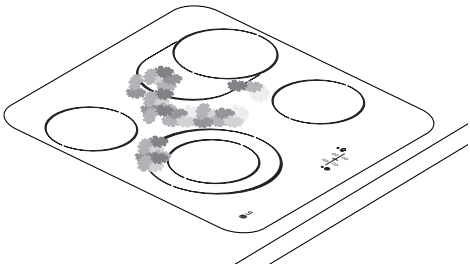
Tip If the cooking zone on which something has melted has already cooled down, warm it up again for cleaning.

Scratches or dark marks on the ceramic glass surface, caused by a pan base with sharp edges, cannot be removed. However, they do not impair the function of the hob.

Since the heat is generated in the pan, food or foodstuffs possibly on the glass ceramic surface are not burned in as badly.

⚠ **Important:** Cleaning agents must not come into contact with the hot ceramic glass surface! All cleaning agents must be removed with plenty of clean water after cleaning because they can have a caustic effect when the rings are next heated! Do not use any aggressive cleaners such as grill or oven sprays, coarse scourers or abrasive pan cleaners.

Tip Clean the ceramic glass surface after each use when it is warm to the touch or cold. This will avoid spillages becoming burned on. **Remove scale and water marks, fat spots** and **discolouration with a metallic shimmer** using a commercially available ceramic glass or stainless steel cleaner.



Installation Instructions

Technical Data

⚠ **Important!** The new appliance may only be installed and connected by a **registered specialist.**

Please observe these instructions, otherwise the warranty will not cover any damage that may occur.

Appliance dimensions

Width	575mm
Depth	515mm
Height	40mm

Worktop cut-out dimensions

Width	560mm
Depth	500mm
Corner radius	5mm

Cooking rings

Position	Diameter		Power	
	KM60520S	KM60020S	KM60520S	KM60020S
Front left	210mm	210mm	2200W	2300W
Rear left	140mm	140mm	1200W	1200W
Rear right	260mm	180mm	2400W	1800W
Front right	140mm	140mm	1200W	1200W

Connection voltage	220~240V 1AC/2NAC 50Hz
Maximum connected load power	7.0kW (KM60520S) 6.5kW (KM60020S)

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60335-1 and EN 60335-2-6
  relating to the safety of electrical appliances for household use and similar purposes and
- EN 60350
  Methods for measuring performance.
- EN 55014-2
- EN 55014-1
- EN 61000-3-2
- EN 61000-3-3
  relating to basic requirements for electro-magnetic compatibility protection (EMC)

This appliance complies with the following EU Directives:

CE

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Amending Directive 92/31/EWG).
- 93/68/EWG CE Labelling Directive

Installation Instructions

Safety Instructions for the Installer

- A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.
- ⚠ • In respect of fire protection, this appliance corresponds to type Y (EN 60335-2-6). Only this type of appliance may be installed with a high cupboard or wall on one side.
- Drawers may not be fitted underneath the hob.
- The installation must guarantee shock protection.
- The kitchen unit in which the appliance is fitted must satisfy the stability requirements of DIN 68930.
- For protection against moisture, all cut surfaces are to be sealed with a suitable sealant.
- On tiled work surfaces, the joints in the area where the hob sits must be completely filled with grout.
- On natural, artificial stone, or ceramic tops, the snap action springs must be bonded in place with a suitable artificial resin or mixed adhesive.
- Ensure that the seal is correctly seated against the work surface without any gaps. Additional silicon sealant must not be applied; this would make removal more difficult when servicing.
- The hob must be pressed out from below when removed.
- Clean the work surface in the area of the cut-out.
- Sealing tape is mounted on the ceramic Glass initially.
- Drawers may only be installed with a protective floor directly under the appliance.

Electrical Connection

Before connecting, check that the nominal voltage of the appliance, that is the voltage stated on the rating plate, corresponds to the available supply voltage. The rating plate is located on the lower casing of the hob.

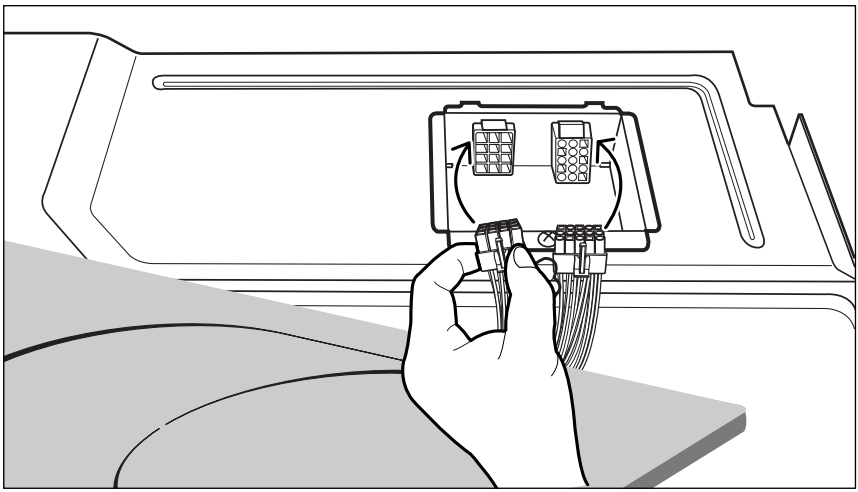
⚠ Shut off power to circuit before connecting hob wires to circuit.

The heating element voltage is AC230V~. The appliance also works perfectly with AC220V~ and AC 240V~.

⚠ Once connected to the mains supply check that all cooking zones are ready for use by briefly switching each on in turn at the maximum setting.

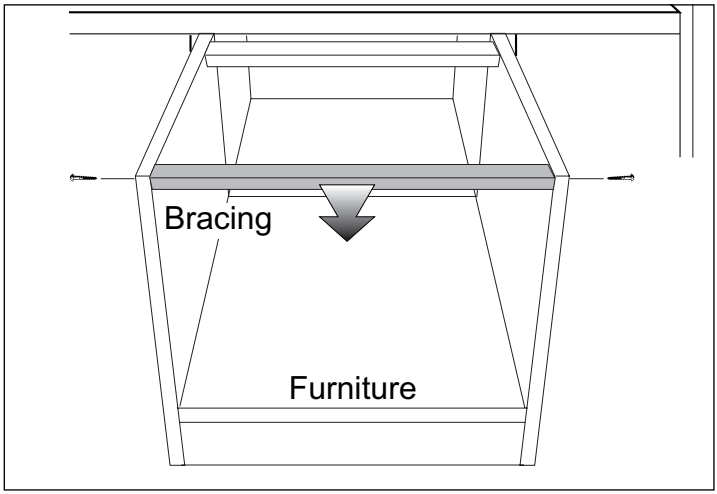
Loose and inappropriate plug and socket connections can lead to overheating of the plug.

- Fit plug and socket connections together properly.



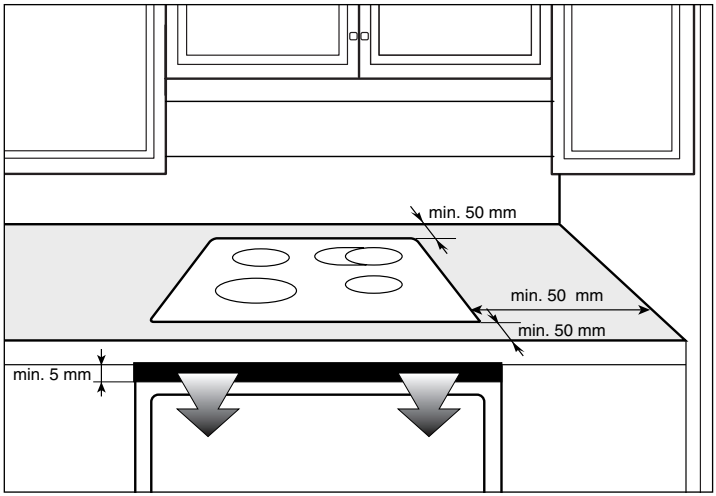
Installation Instructions

Assembly



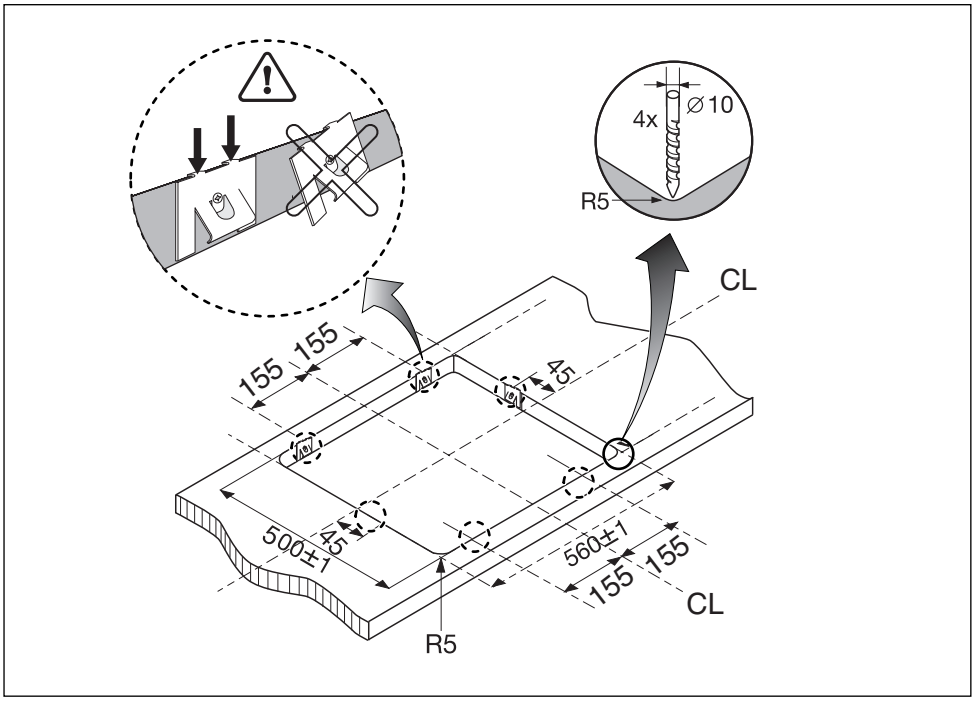
<Fig. 1>

Remove the bracing from the furniture for hob airflow.



<Fig. 2>

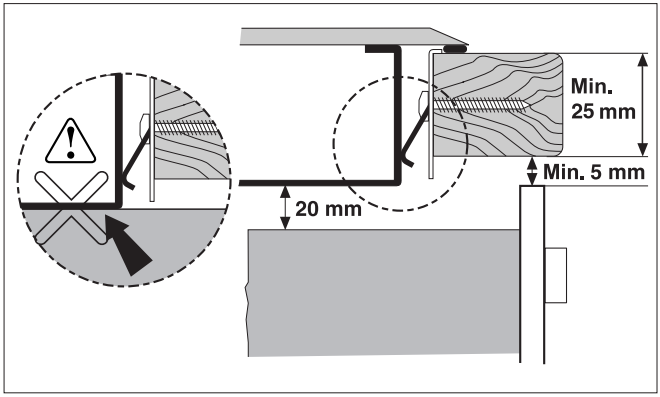
Follow Fig.2 for minimum required surface clearances.



<Fig. 3>

Cabinet cutout and mounting clip locations.

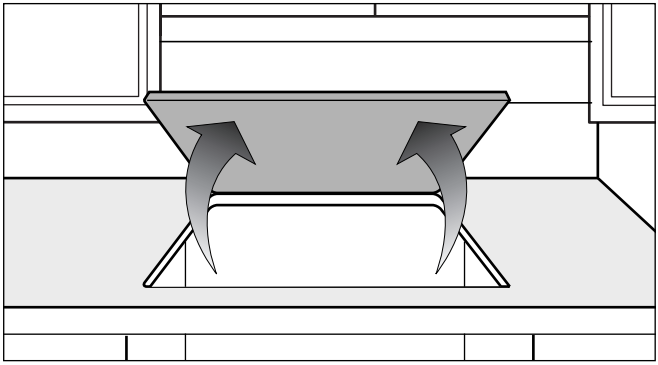
Installation Instructions



<Fig. 4>

Caution: It is important to keep 20 mm distance between hob case and combustible surface.

Make sure hob is fully seated, with foam tape compressed against countertop.



<Fig. 5>

To remove the hob, it must be pressed out from below.

Troubleshooting

Malfunctions often have simple explanations. Please read the following instructions before calling the after-sales service:

Problem description	Possible cause or Remedies
Hob does not work.	• Check below. – Connection and Main Switch. – The correponding cooking zone is selected. – The desired heat setting is selected.
Flashing H	• When initially powered up or after power outage. Touch the on/off key to fix. H will flash for 60 minutes.
Burner not glowing red	• The hotplate temperature is controlled by switching the heat on and off, this means that it is not always possible to see the red, glowing heat. If you select a low heat setting, the heat will switch off more often than at higher heat settings. The heat also switches on and off at the highest setting.

⚠ Repairs

Repairs may only be carried out by service technicians.

Service

Packaging and old appliances

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and can be recycled. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish.
Environmentally conscious recycling can reclaim valuable raw materials.

Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution, scrap".

Up-to-date information on how to dispose of your old appliance and the packaging from the new one can be obtained from your retailer or local authority.

Contact Service center

Please quote the model name of your appliance when contacting the service center. The name plate can be found under the appliance. When you contact us we need to know.

- Your name
- Address and post code
- Telephone number
- Clear and concise details of the fault
- Model No. and serial No.

Memo

FOR WARRANTY SERVICE PLEASE CONTACT THE RETAILER FROM WHOM YOU PURCHASED YOUR UNIT OR CONTACT LG SERVICE

LG ELECTRONICS S.A.(Pty) Ltd.
P.O.BOX 473
ISANDO
1600

LG Service center
Phone: 0800-LGLGLG (0800-545454)

http://www.lge.co.za

LG Electronics Inc.

LG Electronics Inc.

220V-240V 1 AC/2NAC 50Hz **Max. : 7.0kW (KM60520S)**
Model : KM60520S / KM60020S **6.5kW (KM60020S)**
Made In Korea

P/No.:3828W5A8382